

APPETIZERS

Crispy Fried Brussels Sprouts ^{GF}

smoked bacon • cider vinegar • candied walnuts
• maple aioli \$10

Garlic & Gorgonzola Bread

rustic bread • garlic aioli • roasted red peppers
• melted Gorgonzola cheese \$8

Seafood Martini *

colossal white shrimp • hand-picked Maine lobster
meat • jumbo lump crab • seaweed salad
• remoulade \$18

Portabella Cups

stuffed with sweet sausage and mushroom
duxelles • white cheddar fondue \$12

Mediterranean Calamari Fritti *

Kalamata olives • artichokes • caper berries • Feta
• cherry peppers • EVOO • fresh lime \$12

P.E.I. Mussels Poulette ^{GF}

garlic, herb, and Chardonnay wine sauce
with a touch of cream \$10

Roasted Eggplant “Napolitan”

Portabella mushroom cap • herb Alouette cheese
• sauteed leaf spinach • sun-dried tomatoes
• smoked buffalo Mozzarella • sweet tomato marinara \$9

Crab Cake

pink peppercorn crema • orange segments
• shaved radish \$14

GRANDE \$18

2 shrimp

2 clams

2 East Coast oysters

2 oz. Jumbo Lump crabmeat

RAW BAR

ALA CARTE

East Coast Oysters

Point Judith Clams

Cherry Stones

Colossal White Shrimp

Jumbo Lump Crabmeat

\$M.P.

\$2.25/pc

\$2.25/pc

\$3.95/pc

\$16/ 3oz.

ROYALE \$42

4 shrimp

6 clams

6 East Coast oysters

3 oz. Jumbo Lump crabmeat

SOUPS AND SALADS

Beet & Arugula ^{GF}

Baby arugula • Wisconsin Bleu • crispy prosciutto • creamy pink peppercorn \$10

The Iceberg Wedge ^{GF}

Wedge of iceberg • crispy bacon • grilled red onion • smokey blue crumbles • shaved radish
• grape tomatoes • buttermilk ranch \$9

Pettibone’s Chopped Salad ^{GF}

diced Iceberg & Romaine lettuces • tomatoes • cucumbers • garbanzo beans • apples • carrots • avocado
• bell peppers • hard-boiled egg • red onions • Feta cheese • fresh lemon juice • herb-infused E.V.O.O. \$9

Fall Harvest ^{GF}

roasted butternut squash • cauliflower • brussels sprout leaves • dried cranberries
• goat cheese • spiced walnuts • kale • white balsamic honey vinaigrette \$9

Classic Caesar Salad *

Romaine lettuce • garlic herb croutons • Parmesan ribbons • house-made Caesar \$8

Black Bean Soup *

sour cream • Haas avocado puree • pico de gallo • tortilla strips • Cheddar Jack cheese \$6

French Onion Soup “Paris Market Style” *

toasted garlic herb crouton • Muenster & Swiss \$9

Butternut Bisque ^{GF}

topped with roasted pumpkin seeds \$7

^{GF} indicates gluten free

* indicates can be prepared gluten free

FROM THE SEA

Blackened Redfish Nouvelle ^{GF}
shrimp • scallops • leaf spinach • Mornay sauce • jalapeno-spiced coleslaw • rice pilaf \$24

Horseradish Encrusted Salmon **
butternut squash puree • haricots-verts • mustard vinaigrette • \$26

Pan-Seared Day Boat Scallops ^{GF}
mushroom and spinach risotto • lemon beurre-blanc • \$29

Oakwood Grilled Center-Cut Swordfish **
oven-roasted barley • grilled asparagus • chorizo butter \$29

FROM THE LAND

Bone-In Gorgonzola Pork Chop ^{GF}
whipped potatoes • wild mushrooms • cranberry cognac \$31

Pan Seared Rack of Lamb ^{GF}
spiced burgundy risotto • dried fruit compote • demi glace • \$34

Bacon-Wrapped Jersey Pork Tenderloin Medallions ^{GF}
smothered onions • roasted apples • whipped potatoes • classic veal demi-glacé \$22

Murray's Chicken ^{GF}
whipped potatoes • baby carrots • demi glace \$24

8 oz. Peppercorn Crusted Signature Filet**
mushroom ragu • cream spinach • whipped potatoes \$38

HOUSE MADE PASTAS

Atlantic Ocean Seafood Fra Diavolo
New Bedford scallops • Point Judith clams • P.E.I. mussels • shrimp • spicy tomato Pomodoro
• linguini pasta • shaved Parmesan \$25

Rigatoni ala Vodka
grilled free range chicken • sweet Italian sausage • spinach • caramelized onions • diced pancetta
• tomato vodka sauce with a touch of cream \$20

Pappardelle Bolognese
wide ribbon pasta • house-made meat ragout • fresh Ricotta cheese \$20

Signature Shrimp Scampi
linguini pasta • diced tomatoes • asparagus spears • jumbo shrimp • classic garlic scampi sauce \$26

Maine Lobster Pasta
bowtie pasta • asparagus spears • Maine lobster meat • caramelized pearl onions • diced tomatoes
• Brie cheese • vodka cream sauce \$26

multi grain pasta additional \$1
gluten-free pasta additional \$2

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Hand-crafted Artisanal Cheeses

sourced from New England Farms

Camembert

- cow • pasteurized •
- a mild sweet and creamy soft cheese

•

Cato Corner Womanchego

- cow • raw •

medium mild, touch of sweet with a hint of fruit and nut

•

Smoked Cheddar

- cow • pasteurized •

light smoke with a nutty finish

•

Wisconsin Bleu

- cow • raw •

moderately creamy, medium strong rich slightly earthy

Accoutrements

- raisin walnut toast • dried fruit compote •
- candied walnuts •

\$18

Can be prepared gluten free



Charcuterie Board

Crispy Pork Belly

house cured with peppercorn and rosemary

•

Prosciutto di Parma

18 months aged

•

Saucisson Sec

hand-tied pork sausage cured for 30 days

•

Fennel Salami

cured and air dried with fennel pollen and seeds

•

Embellishments

- peasant bread •
- mushroom conserva •
- assorted mustards •

\$21

Can be prepared gluten free

STEAKS AND CHOPS

8 oz. Flat Iron Steak ^{GF*}	\$28
6 oz. Center-Cut Filet Mignon ^{GF*}	\$32
8 oz. Center-Cut Filet Mignon ^{GF*}	\$36
15 oz. New York Strip Sirloin ^{GF*}	\$36
18 oz. Cowboy-Cut Ribeye ^{GF*}	\$37
14 oz. Berkshire Pork Chop ^{GF*}	\$31

Price includes choice of two sides

STEAK TOP HATS

Crab Oscar ^{GF}	\$12
lump crab • asparagus • béarnaise	
Grilled Scallops ^{GF}	\$18
Shrimp Scampi ^{**}	\$10
Maytag Bleu Cheese ^{GF}	\$4
Zwiebel Rings	\$3
French Top ^{GF}	\$5
mixture of Brie and Bleu cheese	

FROM THE SAUCIER

- Brandy & Peppercorn Au Poivre ^{GF} •
- Classic Béarnaise ^{GF} •
- Chilled Garlic Herb Butter ^{GF} •
- Classic Veal Demi Glacé ^{GF} •

ON THE SIDE \$5

- Broccoli ^{GF} •
- Roasted Fall Vegetables ^{GF} •
- Creamed Spinach Gratin •
- Baked Potato ^{GF} •
- Crisp Brussels Sprouts •
- Asparagus with sauce Béarnaise ^{GF} •
- Roasted Mushrooms ^{GF} •
- Mashed Potatoes ^{GF} •
- Parmesan-Crusted Fries •
- Butternut Squash Puree ^{GF} •

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All steaks and chops are Pureland certified organic
Black Angus Beef raised domestically.

*Thoroughly cooking meats, poultry, shellfish
or eggs reduces the risk of food-borne illness.*